

Divots Banquet Entrees

Penne Pasta Primavera \$12.95

Fresh seasonal vegetables, herbs, garlic and onions tossed in olive oil and served over penne pasta.

Chicken Cordon Blue \$15.95

Tender breast of chicken stuffed with thinly sliced smoked ham and Swiss cheese.

Pork Dijon \$15.95

Herb roasted twin pork loin medallions. Served with zesty Dijon mustard cream sauce.

Slow Roasted Turkey \$15.95

Herb rubbed then slow roasted until juicy and tender. Thinly sliced then served upon a bed of sage dressing and a side of our fresh cranberry chutney.

Chicken Marsala \$15.95

Tender breast of chicken served with a blend of herbs topped with a creamy marsala and portabello mushroom sauce.

Shrimp Scampi \$17.95

Large jumbo shrimp sautéed in light wine and garlic sauce.

Broiled Sirloin \$17.95

12oz. top sirloin broiled to your liking over an open flame while lightly rubbed with our house spices. Served with a side of béarnaise sauce.

Steak Diane \$17.95

Sirloin medallions sautéed with shallots and mushrooms in a demi glace.

Salmon Oscar \$18.95

A mouthwatering tender filet seared to a juicy perfection. Placed upon a bed of asparagus, topped with crabmeat and white wine lemon hollandaise.

Roasted Halibut \$19.95

Oven roasted flaky white filet seared in parmesan herb crust and crowned with crab beurre blanc.

Prime Rib \$16.95

Slow roasted, hand carved and USDA choice prime rib au jus. Served with a creamy horseradish. Minimum order of 10.

Filet Mignon \$22.95

8oz. tenderloin seared with a zing of spices, topped with a blue cheese flavored crust and placed upon a red wine pool sauce.